## ST. LAWRENCE SUGAR has long since passed the experimental stage



St. Lawrence is not a new or untried sugar, in an experimental stage, but a sugar which has a reputation critical test, a sugar which under the severest and most Government analysis. For successful jams and preserves you can always absolutely depend upon St. Lawrence Sugar as its quality never varies. Remember, the slightest foreign matter or impurity in sugar will prevent your jellies from setting and cause your preserves to become sour or ferment.
FOR PRESERVING
It is well worth your while to ask for St. Lawrence Extra Granulated, and to make sure that you obtain it.
Get the original Refinery Sealed Packages, cartons 2 or 5 lbs., Bags 10, 20, 25 and 100 lbs. each.
ST. LAWRENCE SUGAR REFINERIES, LIMITED, MONTREAL.
IIAMOWD




GILLETTS LYE EATS DIRT


Things You Ought
To Know
Spain yearly spends $84,00,000$ on to.

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New zeealan has a mugar shortage.



 Uext year.
Holland








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A startling Hat.




## Kipling's Nightingale.





